

Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report





of





Establishment Name: NEW CAMPUS STORE

Permit Holder:

Inspection Date:

2/7/17

Sanitary Permit No.: 160002075

Location: #14C University Drive, Mangilao

Time In:

2:00

Time Out:

Establishment Type:

Retail

Area Number: 4

Phone Number:

Rating:

7347802

Inspection Reason:

Regular

Grade:

C

27

Follow-up

Yes Follow-up:

No. of Risk Factor/Intervention Violations:

Risk category:

No. of Repeat Risk Factor/Intervention Violations:

4:00

0

Follow-up Date:

2/17/2017

2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R. IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

Compliance Status			cos	R	PTS	Cor	noliance	Status	cos	R	PTS
		Supervision	TENO.	100	Post of			Potentially Hazardeus Food (TCS Food	ŋ		500
1	Out	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures			6
	a una	Employee Health	15.50		Consultant of the last of the	17	N/A	Proper reheating procedures for hot			6
2	ln	Management awareness, policy present	N	N	6	18	N/O	Proper cooling time and temperatures			6
3	ln	Proper use of reporting, restriction, and exclusion	N	N	6	19	Out	Proper hot holding temperatures	N		6
		Good Hygienic Practices		-	Sec.				Reli		
4	In	Proper eating, tasting, drinking, beteinut, or tobacco use	N	N	6	20	оит	Proper cold holding temperatures	N		6
5	In	No discharge from eyes, nose, and mouth	N	N	6	21	N/A	Proper date marking and disposition			6
	No.	Preventing Contamination by Hands	V/5				-	Consumer Advisory			
6	In	Hands clean and properly washed	N	N	6	22	NA	Consumer Advisory provided for raw or			6
7	N/A	No bare hand contact with ready-to-ea foods or approved alternate method	N		6	22	INO	undercooked foods			
	N/A	properly followed	IN		0			Highly Susceptible Populations		N. S.	
8	Out	Adequate handwashing facilities supplied and accessible	N		6	23	NA	Pasteurized foods used; prohibited foods not offered			6
		Approved Source	J. Hall					SESTIMATE NO. 1			200
9	In	Food obtained from approved source	N	N	6			Chemical			
10	N/O	Food received at proper temperature			6	24	NA	Food additives: approved and properly used			6
11	ln	Food in good condition, safe, and unadulterated			6		The Course				
12	N/A	Required records available: shellstock tags, parasite destruction			6	25	In	Toxic substances properly identified, stored, used			6
No.	in North	Protection from Contamination					Co	informance with Approved Procedures	-		
13	IN	Food separated and protected			6	26	NA	Compliance with variance, specialized	51		6
14		Food contact surfaces; cleaned and			6			process, and HACCP plan	100		

Person in Charge (Print and Sign) ARONGAW, INNA N

DEH Inspector (Print and Sign)

Leilani Navarro

Secondary Inspector

James Cruz

Tertiary Inspector:

Jerome Garcia

2/7/2017

In pote:

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Establishment Name: NEW CAMPUS STORE

Permit Holder:

PARK, YEONG NAM

Inspection Date:

2/7/17

Sanitary Permit No.: 160002075

Location: #14C University Drive, Mangilao

ľ	14	Section 1997	sanitized		6	
-	15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food		6	

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. COS

Compliance Status COS R PTS						
Safe Food and Water						
27		Pasteurized eggs used where required			1	
28		Water and ice from approved source			2	
29		Variance obtained for specialized processing methods			1	
		Food Temperature Control				
30		Proper cooling methods used; adequate equipment for temperature control			1	
31		Plant food properly cooked for hot holding			1	
32		Approved thawing methods used			1	
33		Thermometer provided and accurate			1	
Food Identification						
34	Out	Food properly labeled; original container	N		1	
W-12		Prevention of Food Contamination				
35		Insects, rodents, and animals not present			2	
36	Out	Contamination prevented during food preparation, storage & display	N	=70	1	
37		Personal cleanliness			1	
38		Wiping cloths: properly used and stored			1	
39		Washing fruits and vegetables			1	

ı	have read and understand the above violation(s),
	and I am aware of the corrective measures that
	shall be taken.

S = Corrected on-site during Inspection R = Repeat violation PTS = Demerit					
Comp	lance	Status	COS	R	PT
and the second		Proper Use of Utensils	A STATE		
40		In-use utensils: property stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42	7	Single-use/single-service articles: properly stored, used			1
43		Gloves used properly		m	1
	1	Utensils, Equipment and Vending	-		100
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips		ſ	1
46		Nonfood-contact surfaces clean	4 = 3		1
Physical Facilities					
47		Hot & cold water available, adequate pressure		30.86	2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Tollet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	Out	Physical facilities installed, maintained, and clean	N	1	1
53		Adequate ventilation and lighting; designated areas use			1
	III AND	Documents and Placards	A		
54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS					
Item/Location	Temperature (oF)	item/Location	Temperature (oF)		
Fried chicken/hot holding	76				
BEEF TAPA/HOT HOLDING	76.7				

Person in Charge (Print and Sign) ARONGAW, INNA N

DEH Inspector (Print and Sign)

Leilani Navarro

Secondary Inspector:

James Cruz

Tertiary Inspector

Jerome Garcia

2/7/2017

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Tertiary

Inspector:

Jerome Garcia

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2/7/2017



Establishment Name: NEW CAMPUS STORE Sanitary Permit No.: 160002075 Inspection Date: 2/7/17 Location: #14C University Drive, Mangilao ARROZCALDO/HOT HOLDING 78.8 HAM SANDWICH/ HOT HOLDIING 74.4 EGG SANDWICH/HOT HOLDING 75.5 **RAW SHELLED EGGS/ COLD HOLDING** 51.4 CORRECT **OBSERVATIONS AND CORRECTIVE ACTIONS** ITEM NO BY DATE A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 10/26/2016 WHICH RESULTED IN A GRADE/RATING 15/B. ONE PREVIOUS VIOLATION WAS CORRECTED (ITEM #33). HOWEVER THREE PREVIOUS VIOLATIONS WERE NOT CORRECTED (ITEMS # 1,9,34,& 36) AS DESCRIBED BELOW, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED PERSON IN CHARGE HAS NO MANAGER'S CERTIFICATE AND DOES NOT DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE. PERSON IN CHARGE SHALL BE PRESENT AND DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE TO 2/17/2017 ENSURE THAT FOOD SAFETY PRACTICES ARE BEING APPLIED DURING THE STORE OPERATION(REPEAT) HANDWASHING SINK IN THE RESTROOM IS BLOCKED. HANDWASHING FACILITY SHALL BE ACCCESSIBLE TO PROMOTE REGULAR HANDWASHING. 2/17/2017 8 Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. CORRECT **OBSERVATIONS AND CORRECTIVE ACTIONS** TEM NO. BY DATE FRIED CHICKEN, BEEF TAPANADE, ARROZCALDO, HAM SANDWICH, AND EGG SANDWICHES HOT HELD BELOW 140F (76F, 76.7F, 78.8F, 74.4F, 75.5F RESPECTIVELY) PHF/TCS FOODS SHALL BE KEPT AT 140F OR ABOVE TO MINIMIZE PATHOGEN GROWTH. 2/17/2017 19 CORRECTIVE ACTION: ALL FOOD IN THE WARMER WERE DISCARDED. RAW SHELLED EGGS COLD HELD AT 51.4F. Person in Charge (Print and Sign) ARONGAW, INNA N Julam havau 2/7/2017 **DEH Inspector** 2/7/2017 Leilani Navarro (Print and Sign) Secondary 2/7/2017 James Cruz Inspector



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2/7/17

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Location: #14C University Drive, Mangilao

20	PHG/TCS FOODS SHALL BE KEPT AT 41F OR BELOW TO MINIMIZE PATHOGEN GROWTH.	2/17/2017
34	VARIOUS FOOD ITEMS (PICKLED EGGS, EGGS, CHORIZO) NOT PROPERLY LABELED AND NOT IN ORIGINAL CONTAINER. FOOD SHALL BE PROPERLY LABELED TO ENSURE PROPER IDENTIFICATION. REPEAT	3/9/2017
36	MULTIPLE CANNED DRINKS/BOTTLED JUICES STORED DIRECTLY ON THE FLOOR THROUGHOUT STORE. FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE FLOOR TO PREVENT CONTAMINATION. REPEAT	3/9/2017
52	FLOOR DRAIN COVER IN DISREPAIR AND UNCOVERED HOLE ON THE FLOOR IN THE STORAGE ROOM. FLOOR DRAINS AND HOLES SHALL BE PROPERLY COVERED TO PREVENT ENTRY OF PESTS.	3/9/2017
	PICTURES OF VIOLATIONS WERE TAKEN REMOVED "B" PLACARD #00811 AND ISSUED "C" PLACARD 00951 BRIEFED PIC ARONGAW, INNA N ON ABOVE.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

TEM NO.	OBSERVATION	S AND CORRECTIVE ACTIONS	GORRECT BY DATE
Person in Charge (Print and Sign)	RONGAW, INNA N	land Date:	2/7/2017
DEH Inspector (Print and Sign)	Leilani Navarro	Inf Date: Inform havand Information	2/7/2017
for the price or Atti			
Secondary Inspector:	James Cruz	Tre	2/7/2017

GOVERNMENT OF GUAM



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



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SOC	7
OFTE	Bail

JAMES W. GILLAN DIRECTOR

O G. CASIL TY DIRECTOR

ENANT GOVERNOR	LE DEPU
	Date: 02/07/2017
NEW CAMPUS STORE Name of Establishment	
As a result of this inspection your establishm	ent received a:
LETTER OF WARNING	24/C (Demerit/Grade Points)
written request for re-inspection to If we do not receive a written re-ins	ons cited on your establishment's inspection report, you must provide us a include a description of the corrective measures that you have implemented, pection request from you, we will conduct a follow-up inspection after ten receipt of this notice to ensure that corrective measures have been taken.
Failure to correct violations may res 10GCA, Chapter 21.	sult in the closure of your establishment pursuant to section 21109(b) of
NOTICE OF CLOSURE	
	(Demerit/Grade Points)
Once you have corrected all violation	ons cited on your establishment's inspection report, you must provide us a

written request for re-inspection to include a description of the corrective measures that you have implemented Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) calendar days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Name of EPHO



Item #8: Handwashing sink is blocked



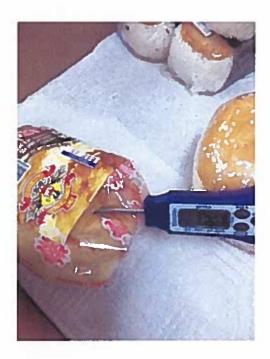


Item # 19: Fried chicken not meeting internal temperature requirement for hot holding



Item # 19: PHF/TCS foods not meeting internal temperature requirement for hot holding





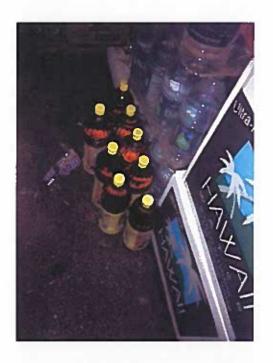
Item # 20: PHF/TCS foods not meeting internal temperature requirement for cold holding







Item # 34: Various pickled food items on the front counter and in the chiller not properly labeled





Item # 36 : Contamination not prevented during food storae or display



Item # 52: Uncovered hole in the storage room



Item # 52: Floor drain in the restroom is in disrepair